

You've Fried the Turkey--Now What Do You Do with the Oil?

The use of turkey fryers grows in popularity every year. Knowing what to do with all that used oil – the average fryer uses 5 gallons – has remained somewhat of a mystery. Turkey frying oil is just like any other fat, oil or grease – there is just more of it.

Once the oil has completely cooled, use a funnel to pour the oil into a container. If you are not planning to reuse the oil, seal the container tightly and put it in the trash. Never pour oil down your home's plumbing or into the storm drain.

When oil is poured down the drain, it clings to pipe walls and solidifies. Chunks of fat, oil and grease can stick to pipe walls and completely block the pipe. When a pipe becomes blocked, wastewater may overflow into homes or the street. Overflows expose people and the environment to bacteria and other contaminants. Repairs mean added costs for individual homeowners, businesses and the Town.